ABBREVIATIONS USED IN RECIPES

T., tbs., tb., tbsp.	= tablespoon	pk.	= peck
tsp., t.	= teaspoon	bu.	= bushel
c.	= cup	oz.	= ounce
spk.	= speck	pt.	= pint
lb., or #	= pound	mod.	= moderate
qt.	= quart	doz.	= dozen
min.	= minute	hr.	= hour
°C.	= degrees Centigrade	f.g.	= few grains
°F.	= degrees Fahrenheit		

FOOD WEIGHTS AND MEASURES

dash, speck, a few grains	=	less than 1/8 teaspoon
3 teaspoons	=	1 tablespoon
16 tablespoons	=	1 cup
8 tablespoons	=	1/2 cup
4 tablespoons	=	1/4 cup
5 1/3 tablespoons	=	1/3 cup
8 ounces	=	1 cup (liquid)
2 cups	=	1 pint
1 cup	=	1/2 pint
2 pints	=	1 quart
4 cups	=	1 quart
4 quarts	=	1 gallon
8 quarts	=	1 peck (dry)
4 pecks	=	1 bushel
16 ounces	=	1 pound
1 pound butter	=	2 cups of 4 sticks
1/2 pound butter	=	1 cup or 2 sticks
1/4 pound butter	=	1/2 cup or 1 stick
1 pound granulated sugar	=	2 1/4 cups sugar
1 square chocolate	=	1 ounce chocolate
1 square chocolate	=	3 Tbs. cocoa + 1 T. fat
10 miniature marshmallows	=	1 standard size marshmallow
4 1/2 cups of min. marshmallows	=	1/2 pound marshmallow

OVEN TEMPERATURES

Very Slow	250° to 300°
Slow	300° to 325°
Moderate	350° to 375°
Hot	400° to 425°
Very Hot	450° to 475°